

Vegetarian Dishes

Sides £4.50 Main £7.50

Bombay Aloo

Potatoes cooked with onions, tomatoes, herbs and spices.

Saag Aloo

Spinach and potatoes cooked with garlic, ground spices and herbs.

Aloo Gobi

Potatoes and cauliflower delicately spiced and cooked in thick gravy, finished with coriander leaf.

Mixed Vegetable

Assorted vegetables mixed with aromatic spices and stir fried in gravy sauces.

Bhindi Bhaji

Okra cooked in mixed spices and herbs with onions and green peppers and stir fried.

Baigan Bhaji

Diced cut aubergines stir fried with mixed spices and herbs, finished with coriander leaf.

Punjabi Chole

Chickpeas stir-fried in onions, garlic, ginger paste with special spices and finished with lemon juice and coriander leaf.

Saag Paneer

A traditional punjabi dish, fine chopped spinach and diced Indian cottage cheese cooked in butter and cream, mixture of spices.

Paneer Tikka Jalfrezi

Cubes of Indian cottage cheese cooked in diced onions, green peppers, green chillies, tomatoes, lemon juice and finished with coriander leaf.

Mushroom Bhaji

Diced mushroom stir-fired with onions, peppers, herbs and spices finished with coriander.

Khumb Palak

Diced button mushrooms and chopped spinach with garlic, ginger paste cooked with butter, cream and spices.

Daal Tadka

Red lentils tempered with sliced fried garlic, whole red chillies and cumin seeds.

Chana Dall Makhani

Split chickpeas and red lentils slow cooked with onions, garlic and red chillies finished with butter and cream.

Breads

Traditional Naan	£3.00
Keema Naan	£4.00
Pashwari Naan	£4.00
Garlic Coriander Naan	£4.00
Chilli Cheese Naan	£4.00
Traditional Paratha	£3.00
Tandoori Roti	£3.00
Chapati Bread	£2.00

Rice

Plain Rice	£3.00
Pilau Rice	£3.30
Egg Fried Rice	£4.10
Mushroom Pilau Rice	£4.10
Keema Pilau Rice	£4.10
Vegetable Pilau Rice	£4.10
Spinach Fried Rice	£4.10
Lemon Fried Rice	£4.10
Special Fried Rice	£4.10
Coconut Rice	£4.10
Garlic Rice	£4.10

Extras

Poppadom	£0.80	Chips	£3.00
Spiced Poppadom	£0.90	Assorted Chutney Tray	£2.95
Killay Green Salad	£3.00	Portion of Chutney/Mint Yoghurt	£0.80
Cucumber Raitha	£2.95	Curry/Masala/Korma Sauce	£3.50

FOOD ALLERGIES AND INTOLERANCES

Please speak to our staff about the ingredients in your meal when making your order.

Thank you.



KILLAY
Spice

M E N U

Starters

Samosa (Meat or Veg) £4.00
Deep fried triangular shape savoury pastries with meat or vegetable fillings.

Aloo Mattar Tikki £4.30
Pan-fried potato and peas mixed together with spices

Paneer Tikka £5.30
Marinated cubes of Indian cottage cheese with peppers and onions, char-grilled over the tandoor.

Onion Pakora £4.00
Sliced onions mixed with herbs and spices coated with gram flour and deep fried.

Fish Amritsari £5.50
Chunks of white fish immersed in an ajwaini spice and gram flour with other spice in batter and deep fried.

Garlic King Prawns £6.95
Jumbo tiger prawns marinated in herbs and garlic paste and stir-fried with butter, served with salad.

Mixed Platter £5.50
Pieces of chicken tikka, lamb tikka and sheek kebab cooked in a tandoori clay oven.

Tandoori Chicken (1/4) £4.90
On the bone chicken marinated with our own blended spices and yogurt, cooked in the tandoor.

Grilled Lamb Chops £6.70
Lamb chops marinated overnight with own spices and cooked in the tandoori oven.

Sheek Kebab £4.50
Finely minced meat with fresh herbs and spices mixed together, placed on a traditional long skewer over the clay oven.

Chicken Tikka £4.50
Cubes of chicken marinated with yogurt and roasted ground spices, placed on a long skewer and cooked in clay oven.

Lamb Tikka £5.00
Cubes of lamb marinated with yogurt and roasted ground spices, placed on a long skewer and cooked in clay oven.

Duck Tikka £6.30
Cubes of duck marinated with yogurt and roasted ground spices, and cooked in clay oven.

Prawn Puree £5.10
Small prawns stir fried with traditional spices and stacked on shallow fried puffed bread

Fish Cake £5.00
Minced fish and potato marinated with various Indian spices, cooked in a flat grill, served with salad.

Galuti Kebab £4.90
Lightly spiced minced meat filled with spices and cheese, shallow fried in flat grill served with coriander and mint chutney.

Pani Puri £4.30
Puffed up semolina dumplings filled with potato masala topped with yogurt & drizzled with tamarind chutney.

Crispy Okra £4.50
Thinly sliced okra, batter fried, drizzled with a dash of lemon juice served with yogurt and mint.

Cauliflower Chilli Fry £4.50
Crispy fried cauliflower tossed with spiced yogurt, green chilli and curry leaves.

Chicken Chilli Fry £5.00
Crispy fried chicken cubes tossed with spiced yogurt and green chilli and curry leaves.

Chicken Chaat £5.00
Small juicy pieces of chicken, spiced with sweet and sour sauce.

Chicken Pakora £5.00
Strips of chicken marinated in a garlic paste with fresh ground spices and a hint of lemon juice, battered in flour and deep fried.

Prawn Cocktail £4.80

House Specialities

Chicken Tikka Masala £9.50
Lamb Tikka Masala £9.80
Grilled chicken or lamb tikka, cooked with onions, tomato, garlic, ginger, mixed in aromatic spices and finished with cream, butter, slightly sweet and rich flavour.

Duck Tikka Masala £10.95
Grilled duck tikka, cooked with onions, tomato, garlic, ginger, mixed in aromatic spices and finished with cream, butter, slightly sweet and rich flavour.

Chicken Karahi £9.50
Lamb Karahi £9.50
Cooked with chefs own spices, enriched with tomato, onions and red pepper gravy sauce.

Chicken Tikka Jalfrezi £9.50
Lamb Tikka Jalfrezi £9.80
Cooked with garlic, ginger and spices. Mixed together with peppers and green chilli. Fairly hot dish with a tangy sauce.

Chicken Badam Pasanda £9.50
Lamb Badam Pasanda £9.80
Cooked in a sweet buttery gravy with coconut and cream.

Chicken Tikka Makhani £9.50
Lamb Tikka Makhani £9.80
Cooked in a sweet buttery gravy with almonds and cream.

Tandoori Chicken Tawa £9.50
Marinated chicken strips grilled in tandoor, then cooked with peppers, tomatoes, chillies and fried onions.

King Prawn Hara Masala £14.95
King Prawns cooked with minced green chillies, coriander and with aromatic ground spice.

South Indian Garlic Chilli Chicken £9.50
Marinated tandoori cooked chicken pieces cooked with slices of garlic, red crispy chillies and other spices and finished with coriander.

Kochi Murugh £9.50
Pieces of tender chicken marinated with garlic, ginger and cooked in clay oven, stir fried with golden fried onions and spring onions.

Duck Methi £10.50
Served with fenugreek and spices

Lamb Chop Karahi £11.95
Spice, fenugreek, fiery and dry, served in the kahari.

Duck Karahi £10.95
Duck cooked with chefs own spices enriched with tomato, onions and red pepper gravy sauce.

Chicken Shakuti £9.30
Hot and spicy dish of tandoori baked chicken simmered with coconut cream and blend of exotic spices.

Sali Chicken/Lamb £9.50
Tender diced pieces of chicken/lamb cooked in aromatic spices, onions and apricot, garnished with Julienne cut potatoes and fresh coriander.

Traditional Dishes

Chicken £8.50 **Chicken Tikka £8.95** **King Prawn £13.95**
Lamb £9.30 **Prawn £8.50** **Mix Veg £7.25**

Rogan Josh
Medium spices cooked with onions, green peppers, tomato and garnished with fresh tomatoes toasted in butter.

Sagwala
Fine chopped spinach cooked with butter, garlic, ginger and various other spices, finished with coriander.

Bhuna
Rich onion gravy with aromatic spices, with green peppers, tomatoes and coriander.

Pathia
Sweet and sour hot dish, cooked with tomatoes and rich gravy, finished with coriander.

Dhansak
Sweet and sour hot dish cooked with red lentils, herbs and spices finished with coriander leaf.

Methi
Fairly dry dish cooked with fenugreek leaves, onions, peppers and own aromatic spices.

Chicken Delight
Chicken cooked with minced lamb, in aromatic spices, herbs and coriander

Curry / Madras / Vindaloo
Relatively hot dishes cooked with ground red chillies and lemon juice. Vindaloo being hotter and cooked with potatoes.

Dopiaza
Diced pieces of onion, green pepper stir fried with fenugreek leaves and aromatic spices with gravy, finished with coriander leaves.

Korma
Slow cooked in a rich creamy gravy with coconut milk and finished with cream and cashew nuts in a sweet flavour dish.

Biryani Dishes

Served with potato curry sauce

Chicken Biryani £10.50
Chicken Tikka Biryani £10.50
Lamb Biryani £10.50
Prawn Biryani £10.50
King Prawn Biryani £13.95
Duck Tikka Biryani £10.95
Mixed Vegetable Biryani £8.50
House Special Biryani £11.95

Balti Dishes

Served with naan bread

Chicken Balti £10.95
Chicken Tikka Sag Balti £10.95
Lamb Sag Balti £10.50
Prawn Balti £10.95
King Prawn Balti £13.95
Mixed Vegetable Balti £8.95
House Special Balti £11.95

Tandoori Speciality

Sizzling Lamb Chops £12.50
Pieces of spring lamb chops marinated in yogurt with ground spices, cooked in the tandoor and served with mint sauce.

Chicken Tikka £9.20
Tender pieces of chicken marinated with various spices and grilled in the tandoor.

Lamb Tikka £9.50
Tender pieces of lamb marinated with various spices and grilled in the tandoor.

Grilled King Prawns £14.95
Jumbo size prawns marinated with garlic and ginger paste and traditional spices then grilled in the tandoor.

Grilled Duck Tikka £10.95
Duck marinated with various spices and grilled in the tandoor.

Chicken Shashlik £9.95
Diced chicken, green peppers, red peppers and onions marinated with ground spices, skewered and grilled in the tandoor.

Lamb Shashlik £9.95
Marinated lamb pieces, green peppers, red peppers and onions marinated with ground spices, skewered and grilled in the tandoor.

Tandoori Chicken (1/2) £9.40
On the bone, half chicken marinated in yogurt and various spices, skewered and grilled in the tandoor.

Tandoori Combination £12.95
Diced chicken, lamb, chicken on the bone and minced kebab combined together, distinctive flavours and aromas, served with traditional tandoori naan bread.

Chef's Recommendations

Served with rice

Chargrilled Salmon £12.95
Salmon fillet cooked in char-grilled tandoor and finished with coconut and curry leaf sauce.

Indian Spiced Lamb Shank £14.50
Slow roasted shank of lamb cooked to perfection served with mint aromatized pilau rice.

King Prawn Butter Masala £15.95
Jumbo king prawn delicately cooked with Indian spices, served with spiced tempered mushroom rice, tossed with seasonal vegetables.

Pan Fried Sea bass £13.95
Pan seared fillets of sea bass marinated in garlic, ginger paste and coconut sauce served on a bed of spicy mashed potatoes.

Goan Duck Curry £13.50
Diced pieces of duck breast in aromatic spices with onions, mustard seeds, red chillies and curry leaves, finished with coconut cream

Goan Fish Curry £12.50
White fish fillet simmered in ground spices, mustard seeds, red chilli and curry leaves, finished with coconut cream.